



Grapes

100% Chardonnay

Region/Appellation

Chablis

Alcohol by volume

13%

Residual Sugar

less than 2 g/l

pH

3.31

Total Acidity

6.3 g/l

Drinking Window

2025 - 2035+

Tasting Guide



Tasting note printed

31/07/2025

Chablis Blanchot Grand Cru

2022 6x75cl

Winemaker Notes

This very elegant Chablis is bursting with white flowers and stone fruits aromas. Round and subtle on the palate, this wine has a long finish with a stony character and a fresh acidity that leaves you wanting more.

Vineyard

7 climats can be called Grand Cru in Chablis : Preuses, Bougros, Les Clos, Grenouilles, Blanchot, Valmur and Vaudésir. Those vineyards are all situated on the right side of Le Serein river, on the hill. This situation gives a strong and full-bodied character to the wine.

Winemaking

After a soft pressing, part of the juice is fermented in 'double barrels' of 406 litres produced by our cooperage Cadus. The other part is vinified and aged in stainless steel vats. Ageing usually lasts 15 to 18 months on fine lees before bottling.

Vintage

Winter 2021-2022 alternated between mild periods and colder temperatures, such as those we experienced right at the start of the new year. It was more or less dry. During the second half of March, spring set in, and made us fear that we might be about to revisit the nightmare scenario of 2021, where budbreak took place early and was followed by three nights of devastating frosts. Only the most advanced parcels were affected, but the vine's growth cycle was a week behind that of 2021, and this allowed us to get through this period of frost without experiencing significant damage. Temperatures in April were slightly above the norm, but it wasn't until May that the weather became very hot. We had some rain, and this accelerated the growth cycle, with flowering taking place in the last half of the month. June remained hot, but there was considerable rainfall, particularly towards the end of the month. During summer the region was hit with no fewer than four heatwaves but the vines coped well and didn't show the same signs of suffering that we saw in 2020. With temperatures reaching above 34°C and a lack of water, the vines 'closed down' and all processes ground to a halt, particularly the ripening of the grapes. A few thundery showers travelled through the Côte, bringing with them a sense of real change.

Food match

Crab, scallops or poached salmon will be a perfect pairing.

